

# GRILLE CCGC AMERICAN

## Tonight

Small Plates

<b>LOBSTER BISQUE</b> 8	<b>FRENCH ONION</b> 7.5	<b>SOUP OF THE DAY</b> 7.5	
<b>SWEET &amp; SPICY CALAMARI</b> asian red chili glaze, carrots, scallions . . . . .			12
<b>HOUSE-MADE TRUFFLE FRIES</b> grated reggiano, truffle oil, basil aioli, red pepper aioli . . . . .			10
<b>CGC WOOD FIRED ARTICHOKE</b> rémoulade . . . . .			11.5
<b>SOFT SHELL CRAB TACOS</b> jicama slaw, sriracha crema . . . . .			14.5
<b>CHEF'S FRESH FISH TACO</b> shaved radish, cilantro, lime . . . . .			13
<b>CGC STUFFED VEAL MEATBALLS</b> provolone, marinara, herbs . . . . .			13.5

Salads

<b>OHIO BEEFSTEAK TOMATO</b> montamore, micro basil, lemon olive oil . . . . .			10
<b>CGC THE GRILLE'S CHOP CHOP SALAD</b> bacon, egg, onion, rustic croûtons, tomato, cucumber, swiss & aged provolone cheese, house-made buttermilk dressing . . . . .			8.5
<b>CLASSIC CAESAR</b> baby romaine lettuce, grated reggiano, garlic croûtons, parmesan crisp . . . . .			8.5
<b>CGC THE GRILLE'S BABY KALE SALAD</b> roasted butternut squash, apples, almonds, bleu, cilantro lime vinaigrette . . . . .			9
<b>ADD PROTEIN</b> chicken 8 salmon 10 steak 10			

House Specialties

<b>FAROE ISLAND SALMON SALAD</b> baby arugula, potato straws, oven roasted tomatoes, lemon vinaigrette . . . . .			19
<b>TUNA NIÇOISE</b> seared big eye tuna, deviled egg, green beans, potato, olives, pickled onion, lemon vinaigrette, balsamic glaze . . . . .			19.5
<b>CGC THAI STEAK &amp; NOODLE SALAD</b> marinated & seared filet, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette . . . . .			19.5
<b>CGC CEDAR PLANK ROASTED FAROE ISLAND SALMON</b> filleted in-house daily, lemon butter, hand-cut classic fries, slaw . . . . .			28
<b>SLOW ROASTED GERBER FARMS AMISH CHICKEN</b> whipped yukon potatoes, broccoli, natural jus . . . . .			24
<b>LINDEY'S SHRIMP &amp; ANGEL HAIR PASTA</b> cajun cream sauce, tomato . . . . .			19
<b>CRAB CAKE &amp; FRITES</b> 2 blue lump crab cakes, hand-cut classic fries, arugula salad, rémoulade . . . . .			27
<b>CGC CRISPY CHICKEN PAILLARD</b> panko crusted chicken, baby arugula, roasted tomatoes, grated reggiano, lemon vinaigrette . . . . .			18
<b>CGC IDAHO RAINBOW TROUT</b> lobster butter sauce, whipped yukon potatoes, seasonal vegetable . . . . .			22.5
<b>SLOW ROASTED PORK RIBS</b> house-made apricot BBQ sauce, sautéed fresh corn, slaw . . . . .			27

Beef

<b>CGC STEAK &amp; FRITES</b> sliced sirloin, hand-cut classic fries, arugula salad, béarnaise . . . . .			23
<b>HOUSE SPICE-RUBBED 16oz RIB-EYE</b> onion rings, avocado-corn salad . . . . .			37.5
<b>CENTER CUT FILET</b> brushed with grille butter, whipped yukon potatoes, broccoli, red wine-veal reduction . . . . .			34
<b>CLASSIC 14oz EXTRA THICK STRIP STEAK</b> whipped yukon potatoes, seasonal vegetable . . . . .			32
<b>STRIP STEAK AU POIVRE STYLE OR BLACK AND BLUE</b> . . . . .			36

Sandwiches

<b>CGC THE GRILLE'S CLASSIC BURGER</b> tillamook cheddar, chive mayonnaise, house made butter pickles . . . . .			15.5
<b>TACO PLATTER</b> soft shell crab, fish taco, chips, sautéed fresh corn . . . . .			15.5
<b>CGC HOUSE MADE VEGGIE BURGER</b> black bean & roasted beets, tillamook cheddar, chive mayonnaise . . . . .			14
<b>BLACKENED FISH SANDWICH</b> atlantic mahi-mahi, spicy seasoning, house-made tartar sauce . . . . .			17
<b>CEDAR CREEK B.L.T.A.</b> bacon, lettuce, tomato, avocado, mayonnaise . . . . .			14
<b>UPGRADES</b> bacon 2 avocado 2 mushrooms 1.5 sautéed onions 1.5			
<i>all sandwiches served with hand-cut classic fries</i>			

## CEDAR CREEK GRILLE

### OUR PURSUIT...

We at CCG strive to be one of Cleveland's best restaurants by enlivening the senses through a classic American grille setting, friendly service, and simple, high quality food. Our time honored American menu features house-butchered USDA Choice steaks, sustainable fresh fish, juicy burgers, and great sandwiches & salads. We proudly shop locally and support small, independent farms whenever possible. Enjoy our award-winning wine list, craft beer, and house-made cocktails. Cheers!

### OUR PARTNERS...

We at CCG are proud to partner with: Gerber Amish Organic Poultry Farms, Allen Brothers and Angus Reserve Beef purveyors, Faroe Island Salmon, Clear-Cut Springs Trout Farm, Stone Oven Bakery, Green City Growers and Vigeo Produce Farms.

## SIDES

4 EACH

**WATERMELON WITH BASIL  
FRESH SLICED TOMATO**

6.5 EACH

**HAND-CUT CLASSIC FRIES  
WHIPPED YUKON POTATOES**

**SAUTÉED FRESH CORN**

**ONION RINGS**

**BROCCOLI**

8 EACH

**AVOCADO-CORN SALAD  
ARUGULA SALAD**

## CGC NEW PARTY ROOMS

**The Club Room**  
Accommodates up to  
65 guests

**The Boardroom**  
Seats 18 guests

A SPLIT PLATE CHARGE OF \$2.50 WILL ACCOMPANY ALL ITEMS SPLIT IN THE KITCHEN

\* Contains nuts. Please notify us of any food allergies; not every ingredient is listed, and your well-being is important to us. Please refrain from using cell phones in the dining room. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.

Rev. 12 4.26.18

**IAN THOMPSON**  
Chef de Cuisine

**ROBERT RECORDS**  
Executive Chef

**CHRIS BORK**  
Sous Chef